



Cupcake Cake Pops

Make delicious cupcakes on a stick! Follow the recipe for cake pops cupcakes and use your imagination. The cupcake figure is easily made with the cupcake pop mold. Dip the cakepops in the two colors of candy dips and start decorating them using different kind of sprinkles. Perfect for every occasion!

Boodschappenlijstje



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45



PME Lollipop Sticks -16cm- pk/35

LS172
€2.25



FunCakes Chocolate Melts White 350 g

F30115
€13.99



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mini Confetti Carnaval 60 g

F52005
€3.39



FunCakes Hearts Pink-White 60 g

F52025
€3.39



Other materials:

- Egg box

Bake a cake of the FunCakes mix for Cupcakes, following the instructions on the package. Crumble the cake in a bowl after it has cooled down. Add 100 gram of decorator icing or buttercream and knead it well. Form ball of approx. 30 grams and let them stiffen in the refrigerator.

Press the balls in the cupcake forms and close these. Now you can easily remove redundant dough. Open the dorm and get the cupcake out. Repeat this with the remaining of the dough.

Melt brown candy dip in the microwave, on the lowest setting. Dip the underside of the cupcakes in the melted brown candy dip. Press a stick as deep as possible in the cupcake and let the redundant candy dip drip off. Let the cupcake with the brown candy dip harden in a with kitchen foil coated egg box.

Melt the white candy dip and dip the topside of the cupcakes in it. As well as with the brown candy dip, let the redundant candy dip drip off and let them harden. Sprinkle the confetti or hearts over the cupcakes while the candy dip is still soft.

The cake pops are, if kept cool, preservable for 3 or 4 days.